



IZAKAYA | BAR | DUBAI

FOOD MENU

EEL (F, G)	65
Eel, rice unagi sauce, wasabi, pickled ginger	
EBI (F, SH, G)	65
Shrimp, rice, dashi sauce, wasabi, pickled ginger	
SALMON (F, G)	55
Salmon, rice, dashi sauce, wasabi, pickled ginger	
SALMON, TUNA & BLACK CAVIAR (F, G)	80
Salmon, tuna, black caviar, rice, wasabi	
TUNA NEW STYLE (F, G)	75
Tuna, rice, dashi sauce, sesame kimchi, seaweed wakame, chives, wasabi, pickled ginger	
BLUEFIN TUNA (G)	75
Tuna, rice, dashi sauce, wasabi, pickled ginger	
SCALLOP (G, SH)	70
Scallop, rice, dashi sauce, wasabi, pickled ginger	
SCALLOP & TRUFFLE (MR, G)	80
Scallop, black truffle, rice, wasabi	
WAGYU BLACK CAVIAR (G, F)	120
Wagyu, rice, dashi sauce, caviar, wasabi, pickled ginger	
HAMACHI (F, G)	60
Hamachi, rice, dashi sauce, wasabi, pickled ginger	



SASHIMI

SALMON (F, G)	60
Salmon, onion ponzu sauce, wasabi, pickled ginger	
TUNA (F, G)	75
Tuna, onion ponzu sauce, wasabi, pickled ginger	
SCALLOP (F, G)	75
Scallop, onion ponzu sauce, wasabi, pickled ginger	
HAMACHI (F, G)	65
Hamachi, onion ponzu sauce, wasabi, pickled ginger	



OPEN ROLL

SALMON (G, S, F)	60
Nori, rice, salmon, japanese mayo, sriracha, sesame kimchi chives, wasabi, pickled ginger	
TUNA (G, S, F)	75
Nori, rice, tuna, japanese mayo, sriracha, sesame kimchi chives, wasabi, pickled ginger	
SCALLOP (G, S, SH)	75
Nori, rice, scallop, japanese mayo, sriracha, sesame kimchi, chives, wasabi, pickled ginger	
HAMACHI (S, F, G)	65
Hamachi, nori, rice, chives, sesame kimchi, olive oil, salt	
CRAB (G, S, SH)	90
Nori, rice, crab, ginger aioli, sesame kimchi, chives, wasabi, pickled ginger	
WAGYU (G)	90
Wagyu, nori, rice, chives, sesame kimchi, pickled ginger	
UNI (G, S, SH)	95
Uni, nori, rice, chives, wasabi	



H	AVOCADO (G, S, V)	50
	Nori, rice, avocado, ginger aioli, sesame kimchi, wasabi, pickled ginger	
A	CUCUMBER (S, V, G)	50
	Nori, rice, cucumber, sesame kimchi, wasabi, pickled ginger	
N	SALMON (G, S, F)	60
	Nori, rice, salmon, ginger aioli, sesame kimchi, wasabi, pickled ginger	
D	TUNA (G, S, F)	75
	Nori, rice, tuna, ginger aioli, sesame kimchi, wasabi, pickled ginger	
R	SCALLOP (G, S, SH)	70
	Nori, rice, scallop, ginger aioli, sesame kimchi, wasabi, pickled ginger	
O	EEL (S, F, G)	65
	Nori, rice, eel, cucumber, sesame kimchi, wasabi, pickled ginger	
L	CRAB (G, S, SH)	100
	Nori, rice, crab, ginger aioli, sesame kimchi, wasabi, pickled ginger	
L	HAMACHI (G, S, F)	65
	Hamachi, nori, rice, sesame kimchi, wasabi, pickled ginger	



MAKI STYLE

SALMON MAKI ROLL (G, S, F)

90

Nori, rice, avocado, cream cheese, sesame kimchi, salmon, seaweed wakame, sesame dressing, wasabi, pickled ginger

TUNA TARTARE ROLL (G, S, F)

95

Tuna, sea urchin, rice, nori, wasabi, ponzu sauce, avocado

T	SALMON (G, S, F)	80
	Salmon, ponzu sauce, sesame kimchi, spring onion, tomato concasse, togarashi shallot oil	
A	HAMACHI (G, S, F)	120
	Hamachi, ponzu sauce, sesame seeds, spring onions, tomato pulp	
T	SALMON & TUNA (G, S, F)	110
	Salmon & tuna, ponzu sauce, sesame kimchi, spring onion, tomato concasse, togarashi shallot oil	
A	BEEF (G, S, SH, MR)	100
	Tenderlion, sesame soy sauce, sesame kimchi, spring onion, kimchi daikon, togarashi	
K	TUNA (G, S, F, MR)	120
	Tuna, ponzu sauce, sesame kimchi, spring onion, tomato concasse, togarashi shallot oil	



CEVICHE & TIRADITO

SALMON TIRADITO (G, S, F)	75
Marinated salmon, orange, ceviche truffle sauce, togarashi, shiso leaf	
HAMACHI & TRUFFLE (F, MR)	135
Hamachi, black truffle, yuzu truffle sauce	
SALMON, OCTOPUS & HAMACHI (M)	120
Hamachi, salmon and octopus, aji amarillo sauce, red onion, crispy corn, avocado, micro greens	



(S) - Sesame, (V) - Vegetarian, (SH) - Shellfish, (N) - Nuts, (G) - Gluten, (F) - Seafood, (MR) - Mushroom, (D) - Dairy, (M) - Mustard

Dishes listed may contain raw ingredients and allergens. Please notify your waiter if you are allergic to any products. Prices are inclusive of 7% municipality fee and 5% VAT.

COLD RICE BOWL

SALMON & RED CAVIAR (G, S, F) 80
Rice, torched salmon, ginger aioli, salmon roe, sesame kimchi, nori, spring onion

MIX SEAFOOD RICE BOWL (G, S, SH, F) 115
Rice, salmon, tuna, scallop, avocado, salmon roe, shiso leaf, sesame kimchi, chives, wasabi, pickled ginger, ponzu sauce



SOUPS

MISO SOUP (G, S, MR) 80
Miso broth served with seaweed, shitake mushroom, tofu cheese, sesame seeds, spring onion

Add crab (SH) 110
Add noodles (G) 10

TOM YUM (S, SH, MR) 110
Coconut milk with fish broth, tomyum paste, lemongrass, galangal, lime leaf & juice, cilantro, shrimp, salmon, oyster mushroom, cherry tomato



SALADS

GREEN SALAD (V) 70
Mache lettuce & baby spinach with sesame dressing, avocado, sesame

CRAB SALAD (G, S, SH) 115
Mache lettuce & baby spinach with sesame dressing, crab, avocado, sesame

MIZUNA SALAD (S, SH) 85
Mizuna lettuce mix with wasabi dressing, avocado, grilled corn, cherry tomato, saute shrimp, cucumber

SEAWEED SALAD (S, G, N) 70
Seaweed mixed base salad, green apple, sesame dressing, sesame kimchi, cashew

DUCK SALAD (SH, G, N) 95
Baby spinach, mache lettuce, green apple, panko-crust duck confit, hoisin sauce, cashew nuts, leek chips



STARTERS

EDAMAME (G, S, V) 45
Soyabean with seasalt

SPICY EDAMAME (G, S, V) 55
Soyabean tossed with spicy kimchi sauce

CUCUMBER, CRAB & CAVIAR (G) 160
Crab meat, black caviar, cucumber, ginger aioli

TUNA TARTARE (S, F) 120
Tuna, avocado, shallot oil, ginger aioli, sesame kimchi, nori, green oil

CRISPY SHISO WAGYU TARTARE 145
Wagyu, truffles paste, fresh truffles, aioli, chives, tempura butter, Shiso leaf, avocado

CRAB TACOS (G, S, SH) 90
Crispy tacos, guacomole, seaweed, crab with ginger aioli, cilantro, tomato pulp, crispy quinoa

TUNA TACOS (G, S, F) 80
Crispy tacos, guacomole, tuna with ginger aioli & sriracha, sesame kimchi, chives

CRISPY TUNA & TRUFFLE DRESSING (G, S, D, F, MR) 105
Crispy dough, truffle aioli, guacomole, mix tuna tartare with truffle paste, furikake, chives, chopped nori

CRISPY SALMON & TRUFFLE DRESSING (G, S, D, F, MR) 90
Crispy dough, truffle aioli, guacomole, mix salmon tartare with truffle paste, furikake, chives, chopped nori

CRISPY NORI SALMON & CAVIAR (G, S, D, F, MR) 105
Crispy dough, truffle aioli, guacomole, mix salmon tartare with truffle paste, furikake, chives, chopped nori

SHRIMP POPCORN (G, S, SH, D) 80
Batter-fried shrimps tossed with tobiko aioli sauce, avocado tartare, chives, pickled onion

SHRIMP DUMPLINGS (F, S, G) 60
silky wheat dough, with minced tiger shrimp, serve with ponzu sauce, topped with crispy nori and ginger strips.

CRAB & SHRIMP SPRING ROLL (SH, G) 85
Shrimp, crab, rice noodles, plum sauce, micro greens

TOMATO KIMCHI (F, S) 65
Marinated cherry tomato, kimchi sauce, sesame mix

BEEF GYOZA (G, S, SH) 90
Beef dumpling, gyoza sauce, kimchi sauce, spring onion, green oil

CHICKEN GYOZA & WAGYU (G, S, SH) 110
Chicken dumpling, wagyu & dashi broth

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PLATTERS

SUSHI PLATTER (SH, F, G)

(18 PCS) Salmon nigiri, tuna nigiri, avocado hand roll, tuna hand roll, salmon open roll, crab open roll, salmon sashimi, hamachi sashimi, tuna sashimi **420**

(12 PCS) Salmon nigiri, tuna nigiri, salmon open roll, avocado hand roll, hamachi sashimi **260**

MIX KUSHIYAKI PLATTER (F, G, SH, M)

Chicken wings & thigh, beef tsukune, salmon, shrimp octopus, scallops **220**

RODITI

SHRIMP AVOCADO (SH, D, S, G)

Shrimp, avocado, roti, cucumber, chives, sesame seeds, kimchi, tomato-curry sauce, eel sauce **80**

OCTOPUS (S, M, D, G)

Octopus, roti, tomato sauce, eel sauce, sesame seeds, chives **110**

DUCK (D, G, S)

Duck confit, roti, hoisin-tomato sauce, ginger aioli, cucumber, sesame kimchi, chives **90**

KUSHIYAKI

CHICKEN & JAPANESE MUSTARD (D, G)

Marinated chicken thigh skewers, wasabi sauce, spring onion. **70**

OCTOPUS (S, M, D, G, F)

Octopus skewer grilled with yakiniku sauce, tomato cream sauce, pickled cucumber, yoghurt, togarashi, sesame mix, spring onion, green oil **130**

ROBATA VEGETABLE (G, MR, V)

Chared grilled shitake mushroom, eggplant, padron pepper, asparagus, teriyaki sauce **75**

RICE & NOODLES

CHICKEN FRIED RICE (G, S, D, F)

Oven baked marinated chicken breast, egg, rice, butter, eel & soy sauce, fried onion, spring onion, sesame **95**

SEAFOOD FRIED RICE (G, S, D, SH)

Shrimp, baby squid, scallop, rice, egg, butter, oyster soy sauce, spring onion, & fried onion, furikake, sesame **105**

BEEF UDON (G, S, D, SH, MR)

Handmade udon noodles, marinated beef, shitake mushroom, red bell pepper, eel & soy sauce, togarashi, spring onion, sesame **100**

EGG FRIED RICE (G, S, D, V)

Egg, rice, butter, eel & soy sauce, fried onion, spring onion, sesame **65**

EEL FRIED RICE (G, D, SH, S)

Oven baked eel, egg, rice, butter, eel & soy sauce, spring onion, sesame **85**

ROBATA & MAIN COURSES

MISO COD (S, F) Miso marinated oven baked cod, pickled cucumber	210
BABY CHICKEN (G) Oven baked aji panca marinated boneless baby chicken, creamy aji panca sauce	140
TRUFFLE DUCK (G, S, D, MR) Duck breast, sweet potato puree, truffle sauce, pickled cucumber, togarashi, spring onion, green oil	200
MISO EGGPLANT (G, S) Oven baked eggplant caramelize with miso, ginger aioli, togarashi, spring onion, green oil	70
TUNA STEAK (G, S, F) Grilled bluefin tuna steak, ponzu sauce, sesame mix, spring onion	115
PEPPER SHORT RIBS (MR, D, G) braised short rib, pepper sauce, pickled cucumber cilantro	120
SALMON RICE CAKE (G, S, D, SH, F) Grilled salmon brush with teriyaki sauce, rice cake, hollandaise sauce, pickled cucumber, spring onion, togarashi	110
TENDERLOIN CHIMICHURRI (G, F) Tenderlion steak, chimichuri sauce, spring onion, ponzu sauce	220
WAGYU STEAK (D) Grilled wagyu striplion & cream sauce, spring onion	265



SIDES

STEAMED RICE (G)	30	BROCCOLINI (S, G)	50
MASHED POTATO (D)	30	TRUFFLE CORN (D, MR)	55

DESSERTS

MILK CAKE (G, D) Light biscuit soaked in coconut sauce, mango compote, crème anglaise, banana ice cream	65
MATCHA CAKE (D) Almond sponge cake soaked in matcha custard, chestnut mousse, cherries	65
ALMOND MERINGUE (D) Ice cream made with nitrogen, coconut meringue, almonds, dried raspberry powder, cherries, sweet miso paste sauce	70
MOCHI (D, G) Traditional mochi filled with ice cream or sorbet, <i>please ask your server for available flavours</i>	45
ICE CREAM / SORBETS (D) Vanilla / Chocolate / Matcha / Wasabi / Banana (Ice Cream), Mango/ Raspberry Coconut (Sorbet) <i>please ask your server for available flavours</i>	45

